

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) An O/W emulsion comprising 10 to 50% by weight of a fat ingredient, 10 to 50% by weight of water and 10 to 70% by weight of non-fat solids, wherein the proportion of non-fat milk solids or non-fat cacao solids in the non-fat solids is 5 to 50% by weight.

2. (Cancelled)

3. (Currently Amended) The O/W emulsion according to claim 1, wherein fat in the fat ingredient ~~comprises~~ is a hard butter, or contains SUS triglycerides represented by SUS (S: saturated fatty acid, U: unsaturated fatty acid free from a trans isomer).

4. (Original) The O/W emulsion according to claim 1, which is to be used for addition to an aqueous composition.

5. (Original) The O/W emulsion according to claim 4, wherein the aqueous composition is a milk product.

6. (Currently Amended) The O/W emulsion according to claim 4, wherein the aqueous composition is ~~a whipping fat composition~~ cream.

7. (Original) The O/W emulsion according to claim 1, which is to be used by whipping.

8. (Original) A process for producing a diluted O/W emulsion, which comprises adding the O/W emulsion according to claim 1 to an aqueous composition.

9. (Original) The process according to claim 8, wherein the aqueous composition is a milk product.

10. (Currently Amended) The process according to claim 8, wherein the aqueous composition is ~~a whipping fat composition~~ cream.

11. (Original) A process for producing a whipped fat composition, which comprises adding the O/W emulsion according to claim 1 to an aqueous composition and whipping the resulting mixture.

12. (Original) A process for producing a whipped fat composition, which comprises whipping the O/W emulsion according to claim 1.